

THE FOAM RANGERS' BREWSLETTER

(for the lack of a better name suggested by you!)

A Publication of the Foam Rangers Homebrew Club



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FOAM RANGERS TO INVADE ASTRODOME SEPTEMBER 20! TICKETS & BREW STILL AVAILABLE

For the second time this season, the Foam Rangers will caravan to the Astrodome to see the West-leading Houston Astros play the San Diego Padres on Saturday, September 20 (the night after homebrew club). Last July's trip proved to be an enormous success, and everyone seemed to be interested in a return visit. The idea was approved and a date set at last month's meeting. Interested parties (!) should come by DeFalco's and fork over the \$12 fee. For such a pittance, you'll get a ticket in the "Upper Reserved" (nosebleed) section and all the George Killian's Irish Red Ale you can drink (until the keg runs dry!). As last time, we will be limited to 30 tickets, so cough the cash ASAP. Game starts at 7:35. See ya' there.

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The **Foam Rangers' Brewsletter** is a monthly publication of the Foam Rangers Homebrew Club. Subscription rates are \$8.00 for one year and \$15.00 for two years. The opinions expressed are those of the editor and staff and do not necessarily reflect that of the Foam Rangers. **MOVING OR CHANGING ADDRESS? Please let us know in writing.**

We welcome letters, opinions, suggestions, articles, etc. from our readers. Correspondence and inquiries should be sent to **The Foam Rangers' Brewsletter**, c/o DeFalco's Home Wine & Beer Supplies, 5611 Morningside Dr. Houston TX, 77005 or call (713) 523-8154.

FINAL PREPARATIONS SET FOR THIRD ANNUAL DIXIE CUP HOMEBREW COMPETITION!

As most of you know by now, the **Dixie Cup Homebrew Competition** will be held Saturday, October 18. We are anticipating a major blow-out for this gala event. For instance:

- 1) After receiving 178 entries last year, we expect in the neighborhood of 200 entries this year. These expectations have been heightened by response from some of the newer homebrew clubs in the state. We will almost certainly receive entries from The Bezar Brewers in San Antonio, The North Texas Homebrewers Association in Dallas, The Arlington Homebrew Club, and probably some from The Bock 'N Ale-ians in San Antonio (and maybe a few from our newest club in Ft. Worth). These entries, plus the usual mountain of entries from Houston and the Malthoppers from Bryan-College Station, should make for a very large competition. This should definitely make for a more competitive contest, as no-one will be able to overwhelm the categories with mere numbers. Sounds promising.
- 2) Entry forms and packets have been mailed out to various homebrew clubs and shops throughout the South and beyond. They are currently available at DeFalco's, and we'll try to have some available at this month's meeting.
- 3) T-shirts have been designed and ordered. Almost a hundred! Hope this is about the right number. It's all we could afford. The shirts should go for \$8 (or \$6 if you pay for yours by the end of September). See the article below.
- 4) We brewed up 30 gallons of various styles of beer on Labor Day to pass out as samples. Please remember to bring some bottles of your latest (or oldest) to share.
- 5) We are trying to procure a couple of commercially produced video tapes on "how-to-homebrew" by contest time. Hopefully this will be ready to go for the competition. They are primarily oriented to the uninitiated. I understand the Munton & Fison tape is very well done. And the tape by Jay Conner from Great Fermentations is also very informative.
- 6) One idea that has been suggested, is to set up a demonstration table with a Coleman cooker with some wort boiling and some sample jars of grains, hops, yeast, etc. If the area is spacious enough, we can set up our various t-shirt sales, pass out flyers, programs, newsletters, etc. Sort of a general clearinghouse for homebrew information. Needless to say, we are going to need some volunteers to (wo)man this booth. Help!
- 7) Randy Brown is trying to line up no less than three (count'em) music

acts for the event. Live music, homebrew samples, no cover charge. . .
Hey, this is beginning to shape up!

- 8) One of the problems last year was the conspicuous absence of food! This, hopefully, should not be a problem this year, as Jack has a new neighbor, namely Mudbugs, a Cajun restaurant. Hmm, hmmm, I can almost taste the boudin, red beans and rice, and gumbo now. All right!
- 9) We are currently enlisting stewards and judges. As always, we'll need a bunch! Sure, we're getting some from our colleagues from other clubs, but the brunt again will fall our shoulders. Suck it up and volunteer for this worthy task, boys and girls. If you honestly feel that you are not experienced enough to judge, please be a steward. You don't receive as much glory, but the cause is just as worthy. And we are generally short on stewards(esses). Judges will receive experience points toward certification (one point for judging, two for best of show judging).
- 10) **As mentioned in last month's brewsletter, we will be conducting a JUDGE CERTIFICATION TEST prior to the competition. Because of the great interest expressed in this program from out-of-town brewers, we are administering the test at 9 a.m. at T. V. Rovers the morning of the contest. We know this is an inconvenient time, but we know of no better alternative. We will provide a refresher tutorial on the test and material covered at 6:30 pm until 8 pm the previous evening at DeFalco's (immediately prior to homebrew club meeting!). If you want to be a card-carrying homebrew judge, this is a must! The cost of the program will be \$35. Interested parties should contact Scott at DeFalco's (713) 523-8154. Please let us know as soon as possible. Packets with information concerning the program and test are available at the store.**
- 11) We have made arrangements for out-of-town brewers (and those of us locals that really want to have a good time!) to stay at the Manor House Motor Inn at 14833 Katy Freeway (on the south access road at Highway 6). They will allow up to four people per room for \$29.95 per night. The price includes free cable TV, free local phone calls, and 24 hour coffee. Also, they have a pool! Such a deal! If you're interested, call 497-5000 (locally) or 1-800-231-4100 (out of town) for reservations. Call between 7 am and 3 pm Monday through Friday and ask for Martha. Tell'em the Dixie Cup sent you!

Overall, things are really beginning to fall into place for the "big event." There will be, of course, the usual myriad of last minute details to take care of. All of this will be pointless without the army of volunteers from the various homebrew clubs, especially the Foam Rangers, so please help!

MICHAEL JACKSON'S BEER TASTING SET AT T.V. ROVERS FOR OCTOBER 15th.

After much bellyaching last fall because the noted beer author Michael Jackson came to Texas and bypassed Houston, we at last have our chance: Jackson will be coming to Houston and T.V. Rovers in October. The date has been set for October 15. Jack McClary, Rovers owner, informs me that Michael Jackson, author of *The World Guide to Beer* and *The Pocket Guide to Beer*, will begin a tasting of twelve different beers (4 oz. servings) at 7:30 pm. There will be live music before and after the tasting. Jack will have a tent rented for several days (Remember: the Dixie Cup is only three days later) and has promised to hold the event out on the patio, weather permitting. He even will have closed circuit television going for those who prefer to "rough it" inside. Some details still need to be taken care of, but you get the general idea. The price of admission to the tasting will be \$10, not bad when you consider the amount of beer and the information. Call Jack at 496-0623 for details.

T-SHIRTS, T-SHIRTS, T-SHIRTS! BOY, DO WE HAVE T-SHIRTS!

CLUB T-SHIRTS

We have been talking about club t-shirts for some time, now. One of the big hold-ups was the need for a club logo. We have been using the artwork from the original pub crawl t-shirt on our brewletters for several years. This was, by and large, O.K. with most members, but some wanted a new logo. Unfortunately, we couldn't come up with a consensus for a new design. Last month, we had several designs and ideas for designs presented at the meeting. This was our "logo contest." After bouncing this idea and that design around, someone asked, "What's wrong with the logo we've got now?" The majority of people agreed. A few suggestions were made as to how to improve our current logo. With these modifications in mind, we contacted the T-shirt folks and the order has been placed! Look for our very own club T-shirts around the end of this month. Only six dozen have been ordered, so place your order now to get the sizes and quantities you want.

DIXIE CUP T-SHIRTS

At the same time we placed our order for club shirts, we also ordered shirts for the Dixie Cup. We ordered a bunch, eight dozen, which we hope is enough. If advance sales go very well, we may have time to have some additional ones printed up for the competition. The logo we used was one that was circulated around at the Labor Day Brew-In, a crystal mug with the map of the Lone Star State in the appropriate red, white, and blue colors, and foam overflowing toward our fair city's location on the map.

It's quite colorful. We hope you like it!

THE PITCH

As you might imagine, all these T-shirts are going to cost us a bundle. The deposit alone has all but wiped out our treasury. The other half is due in a couple of weeks. **We need money! And we need it now!** To pry some of that stuff away from you folks, **we are requesting that you pay for your shirts now, so we'll have some bucks to pay the balance.** To provide some incentive to fork over early, we are offering significant discounts on both T-shirts to those who pay early. To those of you, who, in your infinite wisdom, see fit to cough up the **cash now, T-shirts will be \$6 each. After they arrive** (about the first of October), **they will be \$8 each.** So, buy now and save (and avoid the rush!). This is an urgent request!

FIRST ANNUAL GREAT TEXAS LABOR DAY HOMEBREWERS' FLOAT A SUCCESS!

The First Annual Great Texas Labor Day Homebrewers' Float was a success by almost all accounts. Approximately 35 homebrewers from all over the state showed up to drink homebrew and mead, stuff their faces with good bar-b-que, and generally have a good time. Shucks, I heard that even a goodly number of brewers actually floated down the Guadalupe River. Sounds like a truly good time! Sorry I had to miss it. Four dozen t-shirts were printed up for the occasion and most were sold (I understand there might be 10-15 left at \$8 each, if you're still interested). Between the t-shirt sales and a collection taken up, the function actually ended up in the black by \$5 or so. All right! At least four of the state's seven homebrew clubs were represented, with Tim and Susan Davis and Mike Templeton from the Foam Rangers there to represent us. Apparently even the weather co-operated. Unlike the affair at Lake Somerville, there was no "program" per se, just pure unadulterated fun! Ron Confer from the Bexar Brewers of San Antonio wishes to thank all of you that showed up and especially those that helped leave the campsite neat and clean. Looks like "Second Annual GTLDHF" will be a must!

SECOND ANNUAL LABOR DAY BREW-IN PULLED OFF AT LAST MINUTE

With almost no advance notice, the Foam Rangers held another successful Labor Day Brew-In to produce sample beers for the Dixie Cup. Thirty gallons were brewed over the course of the day, ranging from a light wheat beer to "Tank Tread" stout. The day of the brew-in was not agreed upon until the August meeting, as we did not want to conflict with the Homebrewers' Float down the Guadalupe. When it became apparent that

this would not be a problem, the green light was given for the brew-in. Tim and Susan Davis and Mike Templeton even made it back from New Braunfels in time for the brew-in. All in all, about 15-20 folks showed up to help and socialize, and we were actually able to finish up by 8 pm. It was a lot of work, but we'll be glad we did come the 18th of next month.

SNEAK REVIEW OF THE AUGUST MEETING

By Bob Capshew

The August Foam Ranger meeting featured Wheat Beers as the Beer of the Month. Brad Kraus explained the difference between "weisse" and "weizen" beers. Weisse beer is literally "white" beer which is named from the white head on the beer. Weisse beers are typically low gravity, somewhat tart, thirst-quenchers, often from Berlin. These beers are traditionally served with a dash of raspberry or woodruff syrup. "Weizen" beers, literally "wheat" beers are generally heavier, with a higher percentage of wheat malt, and typically are from Southern Germany.

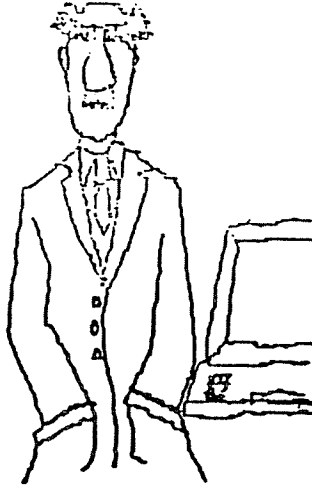
Several good commercial wheat beers were sampled. From California, we tried Anchor Wheat Beer, which is not available in the Houston area. Hoegaarden White from Belgium was tasted with its unusual coriander and Curaçao additives. Hailing from the city of Munich were Paulaner's Hefe-Weizen and Spaten's Club-Weisse. Also from Bavaria, we tasted Sailer Weisse (with yeast). All in all a very thirst-quenching night.

PREVIEW OF THE SEPTEMBER MEETING

This month's meeting will be Friday, September 19th. at 8 pm. The place will be **The Gingerman**, of course! The BOM for this month is "American Micro-Brewery" beers. If this night is half as successful as last fall's, we'll be doing great. Available locally are: Anchor Steam Beer, Sierra Nevada Pale Ale, Porter, Stout, Celebration Ale, Bigfoot Barleywine, & Summerfest, Collin County Pure Gold & Black Gold, and Boulder Beer's Pale Ale and Porter. If you'll bring some of those micro-brews you've been hiding away for that special moment, then this is the time to bring'em out! Last year we had over a couple dozen micro brews from which to choose. Of course, you need to bring a few homebrews along, too! Also on the agenda will be some discussion of the upcoming competition and, of course, we'll be trying to sell the last of the baseball tickets for this weekend. See ya' there!

ASK DR. STRANGEBREW

With a enormous grasp for the obvious, we once again are graced with Dr. Strangebrew. The Doctor was found somewhere in an alley behind Gray St. "conducting research." Hey, Doc, how's the headache?



Dear Dr. Strangebrew,

I have been using the standard "double stage" brewing method for several years with good success (or at least I think so. . .). Now I read in the latest magazines and books about "carboy blow-out" brewing. How does this method work and what are its advantages?

Signed,
I. M. Curious Mellow

Dear I. M.

The "carboy blow-out" method is a very popular method of brewing, especially on the West Coast. It is basically a single stage method of fermentation, whereby the entire fermentation process is done in a glass carboy. You brew your beer as always, cool it down as best as possible, and pour into carboy. Make sure it is not still hot, as you could break the glass jug. Instead of attaching a fermentation lock, you attach tubing to the neck and allow the beer to foam out through the tubing into a jar half full of sterilizing solution. This acts as your water seal while at the same time "skimming" the beer of supposedly "bittering resins." At least this is the way it works in theory.

There are several advantages of this method over traditional two stage brewing. First is the most obvious, single stage brewing is simpler and easier than double stage brewing. You only have to syphon the beer once, at bottling time. Another

advantage is the fact that plastic, even the best plastic, is more porous and more susceptible to scratching than glass. Glass carboys are easier to clean, keep clean, and sanitize than plastic. Thirdly, by filling the carboy all the way up into the neck, you minimize the exposure to air, which is good under any circumstances. This is especially helpful if your yeast is slow to start. Fourthly, the "blow-out" system does skim the beer as it ferments. If there are actually any "bittering resins," then this will help reduce those. Personally, I have my doubts about this advantage. All in all, this method will help produce a very clean tasting brew.

However, this method is not without its disadvantages. First, and most glaring is the amount of beer lost to the skimming process. I have lost as much as one gallon before the active stage of fermentation was finished. This represents a full 20% of the original volume. This problem is compounded by the high ambient temperatures of tap water on the Gulf Coast. It is very difficult, even with an effective wort chiller, to cool the wort below 80°-85°F during much of the year here. These kind of temperatures really fire up the yeast, sometimes too much! I personally like to use two packages of yeast and the combination of high pitching rates and temperatures can create a near "explosion!" Obviously, if you are using the standard 7 1/2 gallon plastic primary, you have extra room for the foam. Secondly, if you are using 1/4"-1/2" tubing and a drilled stopper, you must thoroughly strain out all matter in the wort prior to fermentation, including hop pellets! In the event of anything clogging up the blow-out tube, pressure will build up in the carboy and a real explosion or "beer gusher" will result! I personally do not recommend the small diameter tubing for this method. Use, instead, a 4'-5' length of 1" ID (1 1/4" OD) tubing and no stopper. This will reduce the possibility of clogging. Thirdly, the blow-out method produces a large amount of sediment in the fermenter, equal to both the primary and secondary sediment you are now getting. You may, of course, rack your beer out of the blow-out fermenter just like any other primary, but you will need to "top up" the secondary to fill the fermenter back up into the neck. In the event that you become lazy and do not get around to either bottling or racking out of your blow-out fermenter, your beer may develop more off flavors because of the increased amount of decaying yeast on the bottom. Fourthly, there are increased problems with obtaining specific gravity readings with the blow-out method. It is much more difficult to get the cooled wort and water to thoroughly mix together in the carboy. A "layering"

effect takes place, with the heavy, sweet wort on bottom and the half-mixed top-up water on top. I have, on occasion, had to take as many as three readings before I felt confident that I had an accurate one. This is compounded by the fact that the wort really foams up when you add the balance of the water to top up the volume to five gallons prior to fermentation. Both these problems may be helped by syphoning the top-up water into the carboy rather than merely pouring through a funnel. A last word of caution about this method: Remember: hot wort breaks glass carboys! Cool your wort down to under body temperature before adding it to your carboy!

All in all, the so-called "blow-out" method is a commendable method of fermentation. It does produce a very clean brew. If you are the experimental type and are looking to improve your brewing procedures, give it a try, following the above guidelines. As you might surmise, it is not my own personal favorite method, for the reasons stated above. Perhaps I would feel different in a cooler climate, but 1/2 to 1 gallon of lost beer is simply too much for this tight-wad brewer. My attitude is, "If it ain't broke, don't fix it!" By the way, I have been using a modified Carboy/Double Stage Method using a 7 gallon acid carboy for my primary lately. Results have been very satisfactory so far. Good luck, and have fun!

The Doctor

RANTINGS AND RAVINGS

1. Bob, Maureen, and Claire welcomed Benjamin Robert Capshew to their family on August 15, 1986. In commemoration of his birth, Baby Ben Birthday Brew was made with 8 lbs. 3 oz. of extract and grains, which corresponded with his birth weight. Congratulations, Capshew!
2. We have received a copy of the proposed by-laws and constitution of The Bexar Brewers from San Antonio. They are quite detailed, and worth checking into for ideas for our own by-laws. Perhaps overly-structured for our group, but some ideas might be worth "borrowing." Come by and take a look.
3. As you see below, the BOM for this month is "American Micro-beers." We did this last September and it was one of our best meetings. The problem is that there are not a lot of micro-brews available in Houston. Currently, Anchor Steam Beer, Sierra Nevada Pale Ale, Porter, Stout, Celebration Ale, Bigfoot Barleywine, and Summerfest, Collin County Pure Gold and Black

Gold, and Boulder Beer Pale Ale and Porter. What this means is that if you have been hoarding some exotic micro beer, it's time to cough it up. See what you folks can find, O. K.?

4. Beer of the Month schedule for the rest of the year:
 - September-American Micro-beers
 - October-Octoberfest/Marzen Beers
 - November-Brown Ales
 - December-Christmas Beers and Strong BrewsIt's time to start filling the schedule for the first half of 1987, to give you folks time to brew up for the BOM's.
5. As many of you know, we have a surplus of brand new, unused longneck beer bottles at the store. We are selling them at \$4/case of 24 for small quantities and \$3/case for quantities over 10 cases. Foam Rangers (dues paying types, of course!) are hereby offered a \$1 discount per case. No big deal, but at least here's yet another reason to fork over the \$8 dues.
6. Election Day is coming! No, I don't mean the November elections, I mean the election of club officers in January. It's time to throw your hat into the ring! Maybe the start of a new career in politics. . .
7. Foam Ranger Tom Hanbury has inherited about 20 of those 5 gallon stainless steel soda cannisters, which he is willing to part with for a mere pittance (\$15 each). If you're interested, give him a buzz at 532-1208.
8. Help! We need munchies! Once upon a time we actually had food at our meetings. Nothing major, but at least some bread, cheese, chips and dips, etc. Looks like its time to set up a "munchie committee" to co-ordinate this. It certainly would be easier to pace yourself with a little food in the system.
9. LATE FLASH!!! THE AMATEUR BREWER HAS GENEROUSLY OFFERED TO CO-SPONSOR THE DIXIE CUP! THEY JUST SENT US A \$50 CHECK TO HELP WITH EXPENSES! ALL RIGHT! THANKS, BILL!
10. Steve Roberts scaled down his Pig Roast to a simple Bar-B-Que and beer bash. About 12-15 homebrewers showed up and helped him put away the provisions. Sounds like fun! This'll have to become an annual event!
11. If you really like the new club t-shirts when they arrive, think about the possibility of having the logo on our own German ceramic steins. This could happen if we order six dozen. They'll cost about \$6-8 each. All right! An order takes about two months to fill.

12. We are still collecting \$5 fees from those of you that would like to use the new grain crusher. This is a one-time fee to help us recoup our investment. Otherwise, it'll be 5¢/lb. for an indefinite period of time.
13. We still have a number of large pub crawl T-shirts left. If you are interested, they are \$8 each. Sorry, only larges left.
14. The annual dues for this irregular publication are now \$8.00 per year. Check the expiration date on your mailing label. If your subscription has expired, please send us the bucks ASAP, otherwise you might be deprived (depraved?) of this monthly joy. Use the form on the inside back cover to renew.
15. If you did not get this newsletter in the mail and should have, or got it after extensive forwarding, send us the form on the inside back cover with your correct address.
16. **MORE THREATS!** We have a number of folks that have allowed their subscriptions to expire (accidentally, I'm sure . . .). While I realize that this is probably just an oversight on your part, these things cost a lot of money to print and mail (an average of 65¢ each). If you want to continue to receive this rag, you better fork over, buddy! **Check the expiration date on your mailing label. If it has been highlighted in yellow, then this is your last issue of the Brewsletter unless you do fork over.**
17. We're looking to make you a star! Got a feature story or news item you want printed in the Brewsletter? Type it -- or print it neatly -- and drop it off at DeFalco's or mail it to the shop. The material must be received by the first of the month to make it into that month's brewsletter. (After all, we have a deadline to miss here, folks!).

URGENT REQUEST!

PLEASE VOLUNTEER TO TAKE OVER THE BREWSLETTER DUTIES FROM YOUR HUMBLE (GAG!) EDITOR. I HAVE BEEN DOING THIS JOB FOR ALMOST TWO YEARS NOW AND I'M TIRED! CALL ME AT THE SHOP AT 523-8154 AND GET THE DETAILS. PLEASE!

PRIZE WINNING RECIPES FROM THE SECOND ANNUAL DIXIE CUP COMPETITION

This month's Beer of the Month is American Micro-Beers. So, where's our recipe for Sierra Nevada Celebration Ale??? Hmmmm? As a tribute to the biggest "micro," I thought we'd run the Steam Beer recipe for this month's issue. While technically not a "micro-brewery," (Anchor's production runs about 3 to 4 times the theoretical 10,000 barrel limit), Anchor Steam Beer is very much a micro-brew in heart. After all, until all the "little guys" came along, Anchor and Shiner were two of the smallest breweries in the country. This month's recipe is from Bob Zahray of the Malthoppers. Note that it is an all-grain beer:

RECIPE FOR 5 GALLONS OF ZAHRAY STEAM BEER

8 lbs. Klages 2 row pale malt

2 lbs. crystal malt

2 1/2 oz. Northern Brewer hop pellets boiled for 1 hour

1/2 oz. Northern Brewer hop pellets for the last minute of the boil

1/2 oz. Northern Brewer hop pellets dry hopped

1 tsp. gypsum

3/4 cup sucrose to prime

Red Star Lager Yeast

Original Gravity: 1.060 (I)

Terminal Gravity: N/A

The wort was mashed at 45°C protein rest for 45 minutes, then raised over 30 minutes to 66°C and held for about one hour, until conversion was complete. It was then sparged with about 3 1/2 gallons of 76°C water. The beer was fermented for two weeks at approximately 54°F and bottled. It was about six weeks in the bottle at the time of the competition.

GOOD STUFF, BOB!!

THE FOAM RANGERS' BREWSLETTER

DRINKING MAN'S TOUR

AS I WAS SAYING-- A DRINKING
MAN'S TOUR. ARE YOU LAME
OR ARE YOU GAME ?

BUT I HAVE
WORK TO DO!



Gingerman's Ale Garden is at 5607 Morningside, next door to DeFalco's in the Rice Village. Gingerman's is generous enough to let us bring in homebrew. Lots of imported and quality domestic beers are available, so please bring a six-pack of homebrew and buy your commercial brew at Gingerman's. Thanks!

FOAM RANGER CALENDAR OF EVENTS

Fri. Sept. 19th. 8 pm	September meeting (BOM-American Micro-beers)
Sat. Sept. 20th 7:35	Foam Rangers Invade the Astrodome-Chapter 2
Wed. Oct. 15th 7:30 pm	Michael Jackson Beer Tasting - T.V. Rovers (\$10)
Fri. Oct.17th 6:30	Judge Certification Tutorial - DeFalco's
Fri. Oct. 17th 8pm	F/R October meeting (BOM-Octoberfests)
Sat. Oct. 18th 9 am	Judge Certification Exam - T.V. Rovers
Sat. Oct.18 1 pm til ??	Third Annual Dixie Cup Homebrew Competition-T. V. Rovers Pub
Fri. Nov. 21st 8pm	F/R November meeting (BOM-Brown Ales)
Sat. December 6	Pub Crawl/Christmas Party
Fri. Dec. 19th 8 pm	F/R December meeting (BOM-Xmas Beers & Strong Ales) - Gingerman's
April ???	Southeastern Homebrewers Alliance Mini-Conference - New Orleans/Jazz Festival

----- chop chop here -----

I WANNA BE A FOAM RANGER!

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

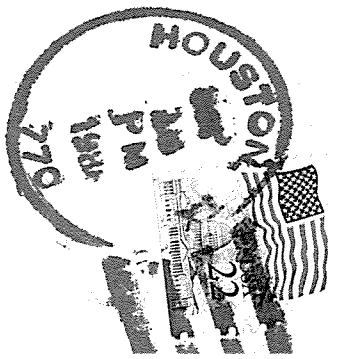
Phones: Home: _____ Office: _____

new membership address change renewal

Send this form with a check (payable to DeFalco's) for \$8.00 to:

THE FOAM RANGERS
C/O DEFALCO'S HOME WINE & BEER SUPPLIES
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HOUSTON, TEXAS 77005

FROM:
THE FOAM RANGERS HOMEBREW CLUB
c/o DEFALCO'S HOME WINE & BEER SUPPLIES
5611 MORNINGSIDE DR.
HOUSTON, TEXAS 77005
(713) 523-8154



TO:

Exp: May 1, 1987
John Adams
P.O. Box 6803
Houston TX 77265-6803